

JCONWAY

CATERING



CHEF JASON CONWAY
Catering | Food Concepts

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BREAKFAST BUFFET

\$18/ person
(minimum of 12 guests)

- Eggs - Scrambled or Quiche
- Meats - Bacon and Sausages
- Homes fries
- Mixed Pastry - Muffin, croissants, etc.
- Waffles with seasonal berries and cream
- Fresh fruits salad
- Beverages - Coffee, Tea and Juices

Optional items (*price on demand*): *Bagels with cream cheese, ham, crepes, pancakes, smoothies, yogurt with granola and berries, etc*

LUNCH

Sandwich's and wraps trays : (*All our sandwich's and wraps are made with an assortment of fresh breads and international cheeses*) **\$4,75/ ea.**

- Roast beef
- Chicken Salad
- Ham
- Turkey
- Eggs
- Tuna
- Vegetarian

Pastas dishes : (*All dishes come with garlic bread*)

- Pomodoro \$9/ dish
- Pesto \$10/ dish
- Carbonara \$12/ dish
- Chicken Alfredo \$12/ dish
- Lasagne with a choice of garden or caesar salad \$12/ dish

Chowders :

- Corn \$5/ bowl
- Seafood \$7/ bowl

Soups :

- Carrots honeys & dill
- Roasted garlic & almond
- Beef barley
- Gaspacho
- Vegetables \$5/ bowl
- Lentils
- Potatoes & Leek
- Broccoli & Cheddar

All bowl of Chowder or Soups come with a roll. Other choices of soup are available on request.

BEVERAGES

- Coffee \$12 a Pot
- Tea \$12 a Pot
- Juice or Smoothies \$12 a Pitcher or \$2/Bottle
- Milk or chocolate milk \$2/ Bottle
- Soft drink \$2/ Bottle
- Water Bottle \$1,50/ Bottle

TRAYS & COFFEE BREAK

(minimum of 12 guests)

- Assortment of Muffins \$2 ea.
- Assortment of Pastries \$2 ea.
- Assortment of Cupcakes \$2 ea.
- Chocolat Dipped Strawberries \$1,35 ea. \$16/dozen
- Sandwich tray \$4,75/ sandwich
- Vegetable Tray S 12-15 ppl \$35 L 20-35 ppl \$65
- Fruit tray S 12-15 ppl \$40 L 20-35 ppl \$70
- Sweet tray S 12-15 ppl \$45 L 20-35 ppl \$75
- Cheese tray S 12-15 ppl \$50 L 20-35 ppl \$80

TAPAS

- Gaspacho and Gin Shooter \$16/dozen
- Bruschetta \$17/dozen
- Caramelized onion and brie tartlet's \$17/dozen
- Wild mushrooms ragout wrapped in Phylo \$21/dozen
- Smoked Salmon Crostini \$19/dozen
- Polenta Garlic roasted tomatoes \$19/dozen
- Lobster stuffed mushrooms caps \$22/dozen
- Salmon Tartar \$22/dozen
- Thai chicken Satay \$22/dozen
- Brie with pear, walnuts & honey on a crostini \$21/dozen
- Oyster on the half shell \$3 ea.
- Scallop with Bacon & Sweet Corn \$25/dozen
- Bacon Wrapped Scallops \$25/dozen
- Pork Belly with Broccoli Slaw \$23/dozen
- Bacon Wrap Chipoli Meat Balls \$23/dozen
- Crab Salad on a Crostini \$28/dozen

(Many other choices of tapas are available on request)

« This Menu is a guideline to show some of our food and pricing options. There are many other food options available, let us know what you would like and we will customize a menu for your special event! »

DINNER BUFFET

Main Course Options

(minimum of 12 guests)

MAIN Course choices at \$36/ pers :

- Prime Rib au jus - *Corved Prime Rib served with jus & horseradish*
- Seafood Millefeuille – *Fresh Atlantic Seafood in a rich cream sauce served on a puff pastry shell*
- Striploin

or

MAIN Course choices at \$34/ pers :

- Stuffed Chicken Breast
- Roast Beef – *Carved Roast beef served with a rich beef gravy*

or

MAIN Course choices at \$32/ pers :

(Barbecued or Grilled)

- Ribs – Salmon - Pork chops or Pork Loin – Sausages
- Chicken Breast - Brochettes (pork, shrimps, beef or chicken)

or

MAIN Course choices at \$28/ pers :

- Burgers or Hotdogs

(Other options for Main Choices:

Lamb, Lobster or other Seafood, on demand & at the market price)

All our Dinner Buffet include:

- *Roasted or Mashed potatoes or Rice,*
- *Fresh Rolls, Tea and Coffee.*

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Four Salads of your Choice:

- Mixed Greens – *Seasonal mixed greens with our house dressing*
- Caesar - *Romaine, parmesan, crouton and bacon*
- Spinach Salad – *Spinaches, Swiss cheese, eggs, mandarins, wild mushrooms*
- Broccoli Salad – *Broccoli, bacon, cheddar cheese, golden sultan raison*
- Greek Salad – *Tomatoes, cucumbers, red onions, olives, feta*
- German Potatoes Salad – *Red potatoes, red onions and dill*
- Mediterranean Pasta Salad – *Penne, tomatoes, red onions and feta*
- Roasted Vegetables Couscous Salad – *Couscous and Grilled vegetables (corn, asparagus, zucchinis, red pepper, etc.)*
- Quinoa Salad – *Quinoa, tomatoes, red onions, chives, cilantro*
- Barley Salad – *Barley, tomatoes, red onions, zucchinis, feta*

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Two Desserts of your choice:

- Apple crisp - Brownie cake - Mousse*
- Shortcake* - Cheesecake* - Cupcakes*

** Using seasonal berries, assorted fillings & flavors*

PLATTED SERVICE

APPETIZERS

- Mixed Greens – *Seasonal mixed greens with our house dressing* \$5 ea.
- Caesar - *Romaine, parmesan, crouton and bacon* \$6 ea.
- Spinach Salad – *Spinach, Swiss cheese, egg, mandarin, wild mushroom* \$6 ea.
- Goat cheese & beets Salad - *Goat cheese and beets with fresh greens* \$7 ea.
- Tempura lobster Salad – *Tender lobster meat in a light batter with fresh greens* \$9 ea.

CHOWDERS

- Corn \$6 per bowl
- Seafood \$8 per bowl

SOUPS

- Carrots honeys & dill
- Roasted garlic & almond
- Beef barley
- Gaspacho
- Vegetables
- Lentils
- Potatoes & Leek
- Broccoli & Cheddar

(Other choices of soup are available on request.)

All Chowder & Soups come with a roll

MAINS DISHES

Chicken:

- Chicken chasseur – *Chicken breast in a tomatoes, mushrooms and white wine sauce* \$22 ea.
- Roasted Chicken Breast – *Supreme of Chicken with a rich savory gravy* \$20 ea.

Beef:

- Carved Prime Rib - *served with jus and horseradish* Market price
- Strip Loin - *with a roasted garlic butter* Market price
- Roast Beef – *served with a rich beef gravy*
- Roast Beef Filet 8oz

Pork:

- Roasted Pork loin seasoned with Dijon and caraway seed and served with a gravy infused with apple \$22 ea.
- Pork tenderloin stuffed with figs, apricots and tomatoes then served with a bacon sherry vinaigrette \$26 ea.
- Grilled pork chop with a Madeira sauce \$23 ea.
- Pork piccata medallions of pork served with a mushroom tarragon sauce \$22 ea.

Lamb:

- Rack of Lamb rubbed with Dijon and rosemary served with red currant coulis Market price

SEAFOOD & FISHES:

Fresh Atlantic Salmon

- baked with green apple and fennel slaw \$24 ea.
- pan fried with leek and Shitaki mushrooms \$25 ea.
- grilled with Greek yogurt, cucumber, garlic and dill \$23 ea.

Haddock:

- lobster stuffed filet with a Mornay sauce \$24 ea.
- baked filet with a lemon and chive compound butter \$20 ea.

Scallops:

- grilled with legumes \$24 ea.
- sautéed with roasted sweet corn and bacon \$24 ea.
- broiled with roasted garlic \$24 ea.

Halibut:

- baked with lime and cilantro vinaigrette Market prices
- topped with Portobello mushrooms and butter sauce Market prices

Lobster:

Market prices

DESSERTS :

- Custard tarte
- Poached Pear with mascarpone cheese
- Cheesecake
- Cupcakes *
- Mousse *
- Apple crisp
- Bread pudding
- Shortcake * \$6 ea.
- Crepe *
- Blitz *
- Brownie cake*

** Using seasonal berries, assorted fillings & flavours.*

ORDER & CANCELLATION POLICIES

Ordering Policies – While we make every attempt to accommodate last minute orders, we request 48-hour notice for all catering orders.

All of our food is prepared to order; therefore cancellations are only accepted within certain limit. Please read the terms of agreement on your contract when confirming your order/quote.